

Apple Cobbler

Fruit

Desserts

C-01

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	1 lb 2 oz	1 qt	2 lb 4 oz	2 qt	1. For pastry topping: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1 tsp		2 tsp	
Shortening	10 oz	1 1/2 cups	1 lb 4 oz	3 cups	
Cold water		2/3 cup		1 1/3 cups	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 10.
Canned unsweetened sliced apples, with juice	12 lb 8 oz	2 No. 10 cans	25 lb	4 No. 10 cans	3. For filling: Drain apples, reserving juice. Set apples aside for step 8.
Water, as needed					4. For 50 servings, add enough water to apple juice to make 2 qt liquid mixture. For 100 servings, add enough water to apple juice to make 1 gal liquid mixture.
Cornstarch	4 oz	3/4 cup 2 Tbsp	8 oz	1 3/4 cups 2 Tbsp	5. Mix cornstarch with about 1/4 of the liquid mixture.
Sugar	1 lb 8 oz	3 1/2 cups	3 lb	1 3/4 qt	6. Bring remaining liquid mixture to boil. Add about 1/2 of the sugar. Gradually add cornstarch mixture to boiling liquid. Cook, stirring constantly, until thickened. Mixture will be very thick, but will thin after steps 7 and 8.
Ground cinnamon		1 Tbsp		2 Tbsp	7. Remove from heat. Blend remaining sugar, cinnamon, and nutmeg thoroughly into mixture.
Ground nutmeg		2 tsp		1 Tbsp	
					8. Add apples to thickened mixture. Stir lightly. Do not break up fruit.
					9. Pour 3 3/4 qt thickened apple mixture into each steam table pan (12" x20" x2 1/2"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					10. Roll out pastry dough into rectangles (about 12" x 20") on lightly floured surface. Use about 1 lb of dough for each pan.
					11. Cover apples with pastry. Brush with pastry brush dipped in water. Cut slits in pastry.
					12. Bake until pastry is brown and filling is bubbly: Conventional Oven: 425 degrees F, 1 hour Convection Oven: 375 degrees F, 40 minutes
					13. Cut each pan 5 x5 (25 portions per pan).

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Desserts

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SERVING:	YIELD:	VOLUME:
1 portion provides 1/2 cup of fruit	50 Servings: 2 steamtable pans	50 Servings:
	100 Servings: 4 steamtable pans	100 Servings:

Variations:
A. Apple-Honey Cobbler

50 servings: Follow steps 1-3. In step 4, add enough water to apple juice to make 1 qt 3 2/3 cups. Continue with step 5. In step 6, omit sugar. Add 14 1/2 oz (1 1/4 cups) honey. In step 7, add 12 oz (1 3/4 cups) sugar. Continue with steps 8-13.

100 servings: Follow step 1-3. In step 4, add enough water to apple juice to make 3 qt 3 1/3 cups. Continue with steps 5. In step 6, omit sugar. Add 1 lb 13 oz (2 1/2 cups) honey. In step 7, add 1 lb 8 oz (3 1/2 cups) sugar.

B. Apple-Raisin Cobbler

50 and 100 servings: Follow steps 1-9. Sprinkle 4 oz (3/4 cup 1 Tbsp) raisins over each pan. Continue with steps 10-13.

Nutrients Per Serving			
Calories	195	Saturated Fat	Iron .9mg
Protein	1g	Cholesterol 0mg	Calcium 8mg
Carbohydrate	36g	Vitamin A 3 RE/34 IU	Sodium 50mg
Total Fat	6g	Vitamin C .9mg	Dietary Fiber
Thiamin	.08mg	Riboflavin .05mg	Niacin .54mg
Phosphorus	15mg	Potassium 99mg	

Apple Crisp

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C-02

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	13 1/2 oz	3 cups	1 lb 11 oz	1 1/2 qt	1. For topping: Combine flour, rolled oats or rolled wheat, brown sugar, cinnamon, nutmeg (optional), salt, and butter or margarine. Mix until crumbly. Set aside for step 6.
Rolled oats OR	9 oz	3 1/2 cups	1 lb 2 oz	1 3/4 qt	
Rolled wheat	9 oz	3 cups	1 lb 2 oz	1 qt 1 3/4 cups	
Brown sugar, packed	15 oz	2 cups	1 lb 14 oz	1 qt	
Ground cinnamon		1 Tbsp 1 1/2 tsp		3 Tbsp	
Ground nutmeg (optional)		1 Tbsp 1 1/2 tsp		3 Tbsp	
Salt		1/2 tsp		1 tsp	
Butter or margarine	1 lb	2 cups	2 lb	1 qt	
Canned unsweetened sliced apples, with juice	6 lb 4 oz	1 No. 10 can	12 lb 8 oz	2 No. 10 cans	2. For filling: Drain apples, reserving juice. For 50 servings, add enough water to juice to make 1 1/2 cups liquid. For 100 servings, add enough water to juice to make 3 cups liquid. Set liquid aside for step 5.
Water, as needed					
					3. Place 5 lb 12 oz (3 1/2 qt) apples into each steam table pan (12" x20" x 2 1/2"). For 50 servings, use 1 steam table pan. For 100 servings, use 2 steam table pans.
Sugar	10 oz	1 1/2 cups	1 lb 4 oz	3 cups	4. Sprinkle 10 oz (1 1/2 cups) sugar, 1 1/2 tsp cinnamon, and 1/4 cup lemon juice over apples in each pan. Stir to combine.
Ground cinnamon		1 1/2 tsp		1 Tbsp	
Reconstituted frozen lemon juice concentrate		1/4 cup		1/2 cup	
					5. Pour 1 1/2 cups liquid over apples in each pan.
					6. Sprinkle approximately 3 lb 5 oz (2 1/2 qt) topping evenly over apples in each pan.
					7. Bake until topping is browned and crisp: Conventional Oven: 425 degrees F, 35-45 minutes Convection Oven: 350 degrees F, 25-35 minutes
					8. Cool. Cut each pan 5 x10 (50 pieces per pan).

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SERVING:	YIELD:	VOLUME:
1 piece provides 1/4 cup of fruit	50 Servings: 1 steamtable pan	50 Servings:
	100 Servings: 2 steamtable pans	100 Servings:

Nutrients Per Serving					
Calories	192	Saturated Fat		Iron	.9mg
Protein	2g	Cholesterol	20mg	Calcium	19mg
Carbohydrate	30g	Vitamin A	70 RE/295 IU	Sodium	103mg
Total Fat	8g	Vitamin C	.9mg	Dietary Fiber	
Thiamin	.09mg	Riboflavin	.05mg	Niacin	.55mg
Phosphorus	39mg	Potassium	103mg		

Apple-Honey Crisp

Fruit

Desserts

C-02A

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	13 1/2 oz	3 cups	1 lb 11 oz	1 1/2 qt	1. For topping: Combine flour, rolled oats or rolled wheat, brown sugar, cinnamon, nutmeg (optional), salt, and butter or margarine. Mix until crumbly. Set aside for step 6.
Rolled oats OR	9 oz	3 1/2 cups	1 lb 2 oz	1 3/4 qt	
Rolled wheat	9 oz	3 cups	1 lb 2 oz	1 qt 1 3/4 cups	
Brown sugar, packed	15 oz	2 cups	1 lb 14 oz	1 qt	
Ground cinnamon		1 Tbsp 1 1/2 tsp		3 Tbsp	
Ground nutmeg (optional)		1 Tbsp 1 1/2 tsp		3 Tbsp	
Salt		1/2 tsp		1 tsp	
Butter or margarine	1 lb	2 cups	2 lb	1 qt	
Canned unsweetened sliced apples, with juice	6 lb 4 oz	1 No. 10 can	12 lb 8 oz	2 No. 10 cans	2. For filling: Drain apples, reserving juice. For 50 servings, add enough water to juice to make 1 1/2 cups liquid. For 100 servings, add enough water to juice to make 3 cups liquid. Set liquid aside for step 5.
Water, as needed					
					3. Place 5 lb 12 oz (3 1/2 qt) apples into each steam table pan (12" x20" x 2 1/2"). For 50 servings, use 1 steam table pan. For 100 servings, use 2 steam table pans.
Honey	10 oz	3/4 cup 2 Tbsp	1 lb 4 oz	1 3/4 cups	4. Spread 10 oz (3/4 cup 2 Tbsp) honey, 1 1/2 tsp cinnamon, and 1/4 cup lemon juice over apples in each pan. Stir to combine.
Ground cinnamon		1 1/2 tsp		1 Tbsp	
Reconstituted frozen lemon juice concentrate		1/4 cup		1/2 cup	
					5. Pour 1 1/2 cups liquid over apples in each pan.
					6. Sprinkle approximately 3 lb 5 oz (2 1/2 qt) topping evenly over apples in each pan.
					7. Bake until topping is browned and crisp: Conventional Oven: 425 degrees F, 35-45 minutes Convection Oven: 350 degrees F, 25-35 minutes
					8. Cool. Cut each pan 5 x10 (50 pieces per pan).

Apple-Honey Crisp

Fruit		Desserts	C-02A
SERVING:	YIELD:	VOLUME:	
1 piece provides 1/4 cup of fruit	50 Servings: 1 steamtable pan	50 Servings:	
	100 Servings: 2 steamtable pans	100 Servings:	

Applesauce Cake

Desserts

C-03

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	1 lb 14 oz	1 qt 2 3/4 cups	3 lb 12 oz	3 qt 1 1/2 cups	1. Blend flour, sugar, dry milk, baking powder, salt, cloves, and cinnamon for 1 minute in mixer on low speed.
Sugar	1 lb 12 oz	1 qt	3 lb 8 oz	2 qt	
Noninstant, nonfat dry milk OR	2 1/2 oz	1/2 cup	5 oz	1 cup	
Instant nonfat dry milk	2 1/2 oz	1 cup	5 oz	2 cups	
Baking powder		1/4 cup	3 oz	1/2 cup	
Salt		1 1/2 tsp		1 Tbsp	
Ground Cloves		1 1/2 tsp		1 Tbsp	
Ground cinnamon		1 Tbsp		2 Tbsp	2. Combine eggs, vanilla, and water. Add shortening and liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed.
Large eggs (see Special Tips)	14 oz	8	1 lb 12 1/2 oz	16	
Vanilla		1 Tbsp		2 Tbsp	
Water		1/4 cup		1/2 cup	
Shortening	13 oz	2 cups	1 lb 10 oz	1 qt	
Applesauce	1 lb 11 oz	1/4 No. 10 can	3 lb 6 oz	1/2 No. 10 can	
#Raisins, plumped (optional)	1 lb	2 1/2 cups	2 lb	1 1/4 qt	
Chopped walnuts (optional)	8 oz	1 3/4 cups 2 Tbsp	1 lb	3 3/4 cups	3. Add applesauce. Blend for 30 seconds on low speed. Beat for 3 minutes on medium speed. Add raisins (optional) and nuts (optional). Blend for 1 minute on low speed.
					4. Pour 7 lb 3 oz (3 3/4 qt) batter into each sheet pan (18" x26" x1"), which has been lightly greased and dusted with flour. For 50 servings, use 1 sheet pan. For 100 servings, use 2 sheet pans.
					5. Bake until lightly browned: Conventional Oven: 375 degrees F, 35 minutes Convection Oven: 325 degrees F, 25 minutes
					6. Cool. If desired, dust lightly with powdered sugar.
					7. Cut each pan 5 x10 (50 pieces per pan).

Comments:

#To plump raisins, cover the fruit with very hot tap water. Soak 2 to 5 minutes. DO NOT OVERSOAK. Drain well before using.

Applesauce Cake

Desserts

C-03

SERVING:	YIELD:	VOLUME:
1 piece	50 Servings: 1 sheet pan	50 Servings:
	100 Servings: 2 sheet pans	100 Servings:

Special Tip:
50 servings: Use 4 oz (1 1/3 cups) dried whole eggs and 1 1/3 cups water in place of shell eggs.

100 servings: Use 8 oz (2 2/3 cups) dried whole eggs and 2 2/3 cups water in place of shell eggs.

Nutrients Per Serving			
Calories	219	Saturated Fat	Iron .8mg
Protein	3g	Cholesterol 45mg	Calcium 45mg
Carbohydrate	33g	Vitamin A 13 RE/45 IU	Sodium 184mg
Total Fat	8g	Vitamin C .4mg	Dietary Fiber
Thiamin	.12mg	Riboflavin .11mg	Niacin .95mg
Phosphorus	69mg	Potassium 65mg	

Brownies

Desserts

C-04

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Shortening	9 oz	1 1/3 cups	1 lb 2 oz	2 3/4 cups	1. Cream shortening, sugar, salt, and vanilla for 2 minutes in mixer on medium speed.
Sugar	1 lb 10 oz	3 3/4 cups	3 lb 4 oz	1 qt 3 1/2 cups	
Salt		1 1/2 tsp		1 Tbsp	
Vanilla		1 1/2 tsp		1 Tbsp	
Large eggs (see Special Tips)	12 1/2 oz	7	1 lb 9 oz	14	2. Add eggs and beat for 3 minutes on medium speed.
All-purpose flour	15 oz	3 1/2 cups	1 lb 14 oz	1 qt 2 3/4 cups	3. Add flour, cocoa, and baking powder. Mix for 30 seconds on low speed, then mix for 1 minute on medium speed. Batter will be very thick.
Cocoa	6 oz	2 cups	12 oz	1 qt	
Baking powder		1 Tbsp		2 Tbsp	
					4. For 50 servings, spread 4 lb 3 oz (2 qt) batter in 1 half-sheet pan (18" x13" x1"), which has been lightly greased. For 100 servings, spread 8 lb 6 oz (1 gal) batter in 1 sheet pan (18" x26" x1"), which has been lightly greased.
Chopped walnuts (optional)	4 1/4 oz	1 cup	8 1/2 oz	2 cups	5. Sprinkle nuts (optional) over batter.
					6. Bake: Conventional Oven: 350 degrees F, 20-30 minutes Convection Oven: 300 degrees F, 18-25 minutes DO NOT OVERBAKE.
					7. Cool. If desired, lightly dust with powdered sugar.
					8. For 50 servings, cut half-sheet pan 5 x10 (50 pieces per pan). For 100 servings, cut sheet pan 10 x10 (100 pieces per pan).

SERVING:	YIELD:	VOLUME:
1 piece	50 Servings: 1 half-sheetpan	50 Servings:
	100 Servings: 1 sheetpan	100 Servings:

Special Tips:
50 servings: Use 3 1/2 oz (1 cup 2 Tbsp) dried whole eggs and 1 cup 2 Tbsp water in place of shell eggs.

100 servings: Use 7 oz (2 1/3 cups) dried whole eggs and 2 1/3 cups water in

Brownies

Desserts

C-04

place of shell eggs.

Nutrients Per Serving			
Calories	153	Saturated Fat	
Protein	2g	Cholesterol	39mg
Carbohydrate	23g	Vitamin A	11 RE/38 IU
Total Fat	7g	Vitamin C	0mg
Thiamin	.06mg	Riboflavin	.06mg
Phosphorus	49mg	Potassium	70mg
		Iron	.8mg
		Calcium	14mg
		Sodium	105mg
		Dietary Fiber	
		Niacin	.54mg

Carrot Cake

Vegetable/Fruit

Desserts

C-05

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	1 lb 14 oz	1 qt 2 3/4 cups	3 lb 12 oz	3 qt 1 1/2 cups	1. Blend flour, sugar, baking powder, salt, cinnamon, cloves, nutmeg (optional), and dry milk for 1 minute in mixer on low speed.
Sugar	1 lb 11 1/2 oz	1 qt	3 lb 7 oz	2 qt	
Baking powder		1/4 cup	3 oz	1/2 cup	
Salt		1 1/2 tsp		1 Tbsp	
Ground cinnamon		1 1/2 tsp		1 Tbsp	
Ground cloves		1 tsp		2 tsp	
Ground nutmeg (optional)		1 tsp		2 tsp	
Noninstant, nonfat dry milk OR	2 1/2 oz	1/2 cup	5 oz	1 cup	2. Add eggs and oil to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed.
Instant nonfat dry milk	2 1/2 oz	1 cup	5 oz	2 cups	
Large eggs (see Special Tips)	14 oz	8	1 lb 12 1/2 oz	16	
Vegetable oil		2 cups		1 qt	3. Add carrots, pineapple, and nuts (optional). Blend for 30 seconds on low speed. Beat for 2 minutes on medium speed.
*Carrots, shredded	1 lb 7 oz	1 1/2 qt	2 lb 14 oz	3 qt	
Canned, crushed pineapple, drained	1 lb 2 1/2 oz	1/4 No. 10 can	2 lb 5 oz	1/2 No. 10 can	
Chopped walnuts (optional)	6 1/2 oz	1 1/2 cups	13 oz	3 cups	4. Pour 8 lb 2 oz (3 3/4 qt) batter into each sheet pan(18" x26" x1"), which has been lightly oiled and dusted with flour. For 50 servings, use 1 sheet pan. For 100 servings, use 2 sheet pans.
					5. Bake until lightly browned: Conventional Oven: 350 degrees F, 35-45 minutes Convection Oven: 300 degrees F, 30-40 minutes
					6. Cool. If desired, frost or lightly dust with powdered sugar.
					7. Cut each pan 5 x10 (50 pieces per pan).

Carrot Cake

Comments:
* See Marketing Guide.

Marketing Guide		
Food as Purchased	For 50 Svgs	For 100 Svg
Carrots	2 lb 1 oz	4 lb 2 oz
Carrots	2 lb 1 oz	4 lb 2 oz

SERVING:	YIELD:	VOLUME:
1 piece provides 1/8 cup of vegetable and fruit	50 Servings: 1 sheetpan	50 Servings:
	100 Servings: 2 sheetpan	100 Servings:

Special Tips:
50 servings: Use 4 oz (1 1/3 cups) dried whole eggs and 1 1/3 cups water in place of shell eggs.

100 servings: Use 8 oz (2 2/3 cups) dried whole eggs and 2 2/3 cups water in place of shell eggs.

Nutrients Per Serving			
Calories	230	Saturated Fat	Iron .8mg
Protein	4g	Cholesterol 45mg	Calcium 48mg
Carbohydrate	33g	Vitamin A 380 RE/3531 IU	Sodium 188mg
Total Fat	10g	Vitamin C 1.8mg	Dietary Fiber
Thiamin	.14mg	Riboflavin .11mg	Niacin 1.02mg
Phosphorus	74mg	Potassium 110mg	

Cherry Cobbler

Fruit

Desserts

C-06

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	1 lb 2 oz	1 qt	2 lb 4 oz	2 qt	1. For pastry topping: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1 tsp		2 tsp	
Shortening	10 oz	1 1/2 cups	1 lb 4 oz	3 cups	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 10.
Cold water		2/3 cup		1 1/3 cups	
Canned red tart pitted cherries, with juice	12 lb 14 oz	2 No. 10 cans	25 lb 12 oz	4 No. 10 cans	3. For filling: Drain cherries, reserving juice. Set cherries aside for step 8.
Water, as needed					4. For 50 servings, add enough water to cherry juice to make 2 qt liquid mixture. For 100 servings, add enough water to cherry juice to make 1 gal liquid mixture.
Cornstarch	10 oz	2 1/4 cups	1 lb 4 oz	1 qt 1/2 cup	5. Mix cornstarch with about 1/4 of the liquid mixture.
Sugar	2 lb 2 oz	1 1/4 qt	4 lb 4 oz	2 1/2 qt	6. Bring remaining liquid mixture to boil. Add about 1/2 of the sugar. Gradually add cornstarch mixture to boiling liquid. Cook, stirring constantly, until thickened. Mixture will be very thick, but will thin after steps 7 and 8.
Reconstituted frozen lemon juice concentrate		1/4 cup		1/2 cup	7. Remove from heat. Blend remaining sugar and lemon juice thoroughly into mixture.
					8. Add cherries to thickened mixture. Stir lightly. Do not break up fruit.
					9. Pour 3 1/4 qt thickened cherry mixture into each steam table pan (12" x20" 2 1/2"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					10. Roll out pastry dough into rectangles (about 12" x 20") on lightly floured surface. Use about 1 lb of dough for each pan.
					11. Cover cherries with pastry. Brush with pastry brush dipped in water. Cut slits in pastry.
					12. Bake until pastry is brown and filling is bubbly: Conventional Oven: 425 degrees F, 1 hour Convection Oven: 375 degrees F, 40 minutes
					13. Cut each pan 5 x5 (25 portions per pan).

Cherry Cobbler

SERVING:	YIELD:	VOLUME:
1 portion provides 1/2 cup of fruit	50 Servings: 2 steamtable pans	50 Servings:
	100 Servings: 4 steamtable pans	100 Servings:

Variation:
A. Cherry Cobbler (Using Frozen Red Tart Pitted Cherries, Thawed)

50 servings: Follow steps 1 and 2. In step 3, use 17 lb (2 1/4 gal) thawed cherries. Continue with steps 4 and 5. In step 6 and 7, omit sugar. Continue with steps 8-13.

100 servings: Follow steps 1 and 2. In step 3, use 34 lb (4 1/2 gal) thawed cherries. Continue with steps 4 and 5. In steps 6 and 7, omit sugar. Continue with steps 8-13.

Nutrients Per Serving					
Calories	270	Saturated Fat		Iron	1.8mg
Protein	2g	Cholesterol	0mg	Calcium	14mg
Carbohydrate	55g	Vitamin A	85 RE/636 IU	Sodium	56mg
Total Fat	6g	Vitamin C	2.1mg	Dietary Fiber	
Thiamin	.08mg	Riboflavin	.08mg	Niacin	.68mg
Phosphorus	21mg	Potassium	122mg		

Cherry Crisp

Fruit

Desserts

C-07

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	13 1/2 oz	3 cups	1 lb 11 oz	1 1/2 qt	1. For topping: Combine flour, rolled oats or rolled wheat, brown sugar, cloves, salt, and butter or margarine. Mix until crumbly. Set aside for step 8.
Rolled oats OR	9 oz	3 1/2 cups	1 lb 2 oz	1 3/4 qt	
Rolled wheat	9 oz	3 cups	1 lb 2 oz	1 qt 1 3/4 cups	
Brown sugar, packed	15 oz	2 cups	1 lb 14 oz	1 qt	
Ground cloves		1/2 tsp		1 tsp	
Salt		1/2 tsp		1 tsp	
Butter or margarine	1 lb	2 cups	2 lb	1 qt	2. For filling: Drain cherries, reserving juice. For 50 servings, reserve 1 cup juice. For 100 servings, reserve 2 cups juice. Set juice aside for step 4.
Canned red tart pitted cherries, with juice	6 lb 7 oz	1 No. 10 can	12 lb 14 oz	2 No. 10 cans	
					3. Place 4 lb 8 oz (2 qt 3 1/2 cups) cherries into each steam table pan (12" x20" x2 1/2"). For 50 servings, use 1 steam table pan. For 100 servings, use 2 steam table pans.
Sugar	10 oz	1 1/2 cups	1 lb 4 oz	3 cups	4. Combine cherry juice with sugar and lemon juice. Heat juice mixture over medium heat for 2 minutes.
Reconstituted frozen lemon juice concentrate		1/4 cup		1/2 cup	
Cornstarch		1/4 cup 2 Tbsp	3 1/4 oz	3/4 cup	5. Combine cornstarch and water. Stir until smooth.
Water		1/4 cup		1/2 cup	6. Add cornstarch to juice mixture. Cook over medium heat, stirring constantly until thickened, 3-4 minutes. Remove from heat and stir well.
					7. Pour 2 cups liquid mixture over cherries in each pan.
					8. Sprinkle approximately 3 lb 5 oz (2 1/2 qt) topping evenly over cherries in each pan.
					9. Bake until topping is browned and crisp: Conventional Oven: 425 degrees F, 35-45 minutes Convection Oven: 350 degrees F, 25-35 minutes
					10. Cool. Cut each pan 5 x10 (50 pieces per pan).

Cherry Crisp

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Desserts

C-07

SERVING:	YIELD:	VOLUME:
1 piece provides 1/4 cup of fruit	50 Servings: 1 steamtable pan	50 Servings:
	100 Servings: 2 steamtable pans	100 Servings:

Variation:
A. Cherry Crisp (Using Frozen Red Tart Pitted Cherries, Thawed)

50 servings: Follow step 1. In step 2, use 8 lb 8 oz (3 3/4 qt) thawed frozen re tart pitted cherries. Drain and reserve 1 cup juice for step 4. In step 3, place 6 lb (2 1/4 qt) drained cherries into 1 steam table pan. Continue with steps 4-10.

100 servings: Follow step 1. In step 2, use 17 lb (1 gal 3 1/2 qt) thawed frozen re tart pitted cherries. Drain and reserve 2 cups juice for step 4. In step 3, place 6 lb (2 1/4 qt) drained cherries into each of 2 steam table pan. Continue with steps 4-10.

Nutrients Per Serving			
Calories	214	Saturated Fat	Iron 1.5mg
Protein	2g	Cholesterol 20mg	Calcium 20mg
Carbohydrate	35g	Vitamin A 111 RE/600 IU	Sodium 106mg
Total Fat	8g	Vitamin C 1.3mg	Dietary Fiber
Thiamin	.09mg	Riboflavin .06mg	Niacin .54mg
Phosphorus	40mg	Potassium 114mg	

Chocolate Cake

Desserts

C-08

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	1 lb 6 oz	1 1/4 qt	2 lb 12 oz	2 1/2 qt	1. Blend flour, sugar, cocoa, dry milk, baking powder, baking soda, and salt for 4 minutes in mixer on low speed.
Sugar	2 lb	1 qt 3/4 cup	4 lb	2 qt 1 1/2 cups	
Cocoa	5 1/2 oz	1 3/4 cups	11 oz	3 3/4 cups	2. Combine eggs, vanilla, and water. Add shortening and about half the liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 3 minutes on medium speed.
Noninstant, nonfat dry milk OR	3 oz	1/2 cup 2 Tbsp	6 oz	1 1/4 cups	
Instant nonfat dry milk	3 oz	1 1/4 cups	6 oz	2 1/2 cups	3. Slowly add remaining liquid mixture. Blend for 30 seconds on low speed. Beat for 3 minutes on medium speed.
Baking powder		2 Tbsp 1 1/2 tsp	2 oz	1/3 cup	
Baking soda		1 Tbsp		2 Tbsp	4. Pour 7 lb 3 oz (1 gal) batter into sheet pans (18" x26" x1"), which have been lightly greased and dusted with flour. For 50 servings, use 1 sheet pan. For 100 servings, use 2 sheet pans.
Salt		1 1/2 tsp		1 Tbsp	
Large eggs (see Special Tip)	12 1/2 oz	7	1 ob 9 oz	14	5. Bake: Conventional Oven: 375 degrees F, 30 minutes Convection Oven: 325 degrees F, 18-20 minutes
Vanilla		1 1/2 tsp		1 Tbsp	
Water		3 1/2 cups		1 3/4 qt	6. Cool. Frost if desired.
Shortening	12 oz	1 3/4 cups 2 Tbsp	1 lb 8 oz	3 3/4 cups	
					7. Cut each pan 5 x10 (50 pieces per pan).

Chocolate Cake

Desserts

C-08

SERVING:	YIELD:	VOLUME:
1 piece	50 Servings: 1 sheetpan	50 Servings:
	100 Servings: 2 sheetpans	100 Servings:

Special Tips:
50 servings: Use 3 1/2 oz (1 cup 2 Tbsp) dried whole eggs and 1 cup 2 Tbsp water in place of shell eggs.

100 servings: Use 7 oz (2 1/4 cups) dried whole eggs and 2 1/4 cups water in place of shell eggs.

Nutrients Per Serving			
Calories	202	Saturated Fat	Iron .9mg
Protein	3g	Cholesterol 39mg	Calcium 43mg
Carbohydrate	30g	Vitamin A 11 RE/38 IU	Sodium 224mg
Total Fat	8g	Vitamin C .1mg	Dietary Fiber
Thiamin	.09mg	Riboflavin .1mg	Niacin .75mg
Phosphorus	77mg	Potassium 100mg	

Chocolate Chip Cookies

Desserts

C-09

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	14 1/2 oz	3 1/4 cups	1 lb 13 oz	1 qt 2 1/2 cups	1. Blend flour, baking soda, salt, sugar, and brown sugar for 2 minutes in mixer on low speed.
Baking soda		3/4 tsp		1 1/2 tsp	
Salt		3/4 tsp		1 1/2 tsp	2. Add shortening, butter or margarine, eggs, and vanilla. Mix for 1 minute on medium speed.
Sugar	3 1/2 oz	1/2 cup	7 oz	1 cup	
Brown sugar, packed	9 1/4 oz	1 1/4 cups	1 lb 2 1/2 oz	2 1/2 cups	3. Add chocolate chips and peanut granules (optional). Blend for 30 seconds on medium speed.
Shortening	5 oz	3/4 cup	10 oz	1 1/2 cups	
Butter or margarine	5 oz	1/2 cup 2 Tbsp	10 oz	1 1/4 cups	4. Portion with level No. 40 scoop (1 3/5 Tbsp) in rows of 6 down and 5 across onto each sheet pan (18" x26" x1"). For 50 servings, use 2 sheet pans. For 100 servings, use 4 sheet pans. (Cookie machine may be used, but adjustments may be necessary.)
Large eggs (see Special Tip)	5 1/4 oz	3	10 1/2 oz	6	
Vanilla		1 1/2 tsp		1 Tbsp	5. Bake until lightly browned: Conventional Oven: 375 degrees F, 10-12 minutes Convection Oven: 325 degrees F, 6-8 minutes DO NOT OVERBAKE.
Chocolate chips	6 oz	1 cup	12 oz	2 cups	
					6. Cool for 1 minute. Remove from sheet pans.

SERVING:	YIELD:	VOLUME:
1 cookie	50 Servings: 50 cookies	50 Servings:
	100 Servings: 100 cookies	100 Servings:

Special Tip:
50 servings: Use 1 1/2 oz (1/2 cup) dried whole eggs and 1/2 cup water in place of shell eggs.

100 servings: Use 3 oz (1 cup) dried whole eggs and 1 cup water in place of shell eggs.

Chocolate Chip Cookies

Desserts

C-09

Nutrients Per Serving					
Calories	124	Saturated Fat		Iron	.7mg
Protein	2g	Cholesterol	22mg	Calcium	11mg
Carbohydrate	14g	Vitamin A	26 RE/104 IU	Sodium	83mg
Total Fat	7g	Vitamin C	0mg	Dietary Fiber	
Thiamin	.06mg	Riboflavin	.05mg	Niacin	.50mg
Phosphorus	27mg	Potassium	59mg		

Oatmeal Cookies

Desserts

C-10

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	14 1/2 oz	3 1/4 cups	1 lb 13 oz	1 qt 2 1/2 cups	1. Blend flour, baking soda, salt, rolled oats, sugar, and brown sugar, cinnamon, cloves and nutmeg (optional) for 2 minutes in mixer on low speed.
Baking soda		2 tsp		1 Tbsp 1 tsp	
Salt		1 tsp		2 tsp	
Rolled oats	10 oz	1 qt	1 lb 4 oz	1 qt 3 3/4 cups	
Sugar	7 oz	1 cup	14 oz	2 cups	
Brown sugar, packed	9 1/2 oz	1 1/4 cups	1 lb 3 oz	2 1/2 cups	
Ground cinnamon		1 tsp		2 tsp	
Ground cloves		1/4 tsp		1/2 tsp	
Ground nutmeg (optional)		1/2 tsp		1 tsp	
Shortening	8 oz	1 1/4 cups	1 lb	2 1/2 cups	2. Add shortening, butter or margarine, eggs, and vanilla. Mix for 1 minute on medium speed.
Butter or margarine	7 oz	3/4 cup 2 Tbsp	14 oz	1 3/4 cups	
Large eggs (see Special Tip)	5 1/4 oz	3	10 1/2 oz	6	
Vanilla		1 Tbsp		2 Tbsp	
#Raisins, plumped (optional)	9 1/2 oz	1 1/2 cups	1 lb 3 1/2 oz	3 cups	3. Add raisins (optional) and blend for 30 seconds on low speed.
					4. Portion with level No. 40 scoop (1 3/5 Tbsp) in rows of 6 down and 5 across onto each sheet pan (18" x26" x1"). For 50 servings, use 2 sheet pans. For 100 servings, use 4 sheet pans. (Cookie machine may be used, but adjustments may be necessary.)
					5. Bake until lightly browned: Conventional Oven: 350 degrees F, 12-14 minutes Convection Oven: 300 degrees F, 6-8 minutes DO NOT OVERBAKE.
					6. Cool completely. Remove from sheet pans.

Comments:

#To plump raisins, cover the fruit with very hot tap water. Soak 2 to 5 minutes. DO NOT OVERSOAK. Drain well before using.

Oatmeal Cookies

Desserts

C-10

SERVING:	YIELD:	VOLUME:
1 cookie	50 Servings: 50 cookies	50 Servings:
	100 Servings: 100 cookies	100 Servings:

Special Tip:
50 servings: Use 1 1/2 oz (1/2 cup) dried whole eggs and 1/2 cup water in place of shell eggs.

100 servings: Use 3 oz (1 cup) dried whole eggs and 1 cup water in place of shell eggs.

Nutrients Per Serving			
Calories	209	Saturated Fat	Iron .8mg
Protein	2g	Cholesterol 25mg	Calcium 12mg
Carbohydrate	31g	Vitamin A 35 RE/141 IU	Sodium 134mg
Total Fat	8g	Vitamin C Tr	Dietary Fiber
Thiamin	.1mg	Riboflavin .05mg	Niacin .49mg
Phosphorus	41mg	Potassium 52mg	

Orange-Pineapple Gelatin

Fruit

Desserts

C-11

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Water		2 cups		1 qt	1. Combine water, gelatin, and sugar. Cook over medium heat, stirring frequently until sugar and gelatin dissolve, 2-3 minutes. Remove from heat.
Unflavored gelatin	3 oz	3/4 cup	6 oz	1 1/2 cups	
Sugar	5 1/4 oz	3/4 cup	10 1/2 oz	1 1/2 cups	2. Drain pineapple, reserving juice. For 50 servings, reserve 2 cups juice. For 100 servings, reserve 1 qt juice.
Canned crushed pineapple, in juice	3 lb 6 oz	1/2 No.10 can	6 lb 11 oz	1 No. 10 can	
Reconstituted orange juice		3 1/2 qt		1 3/4 gal	3. Stir orange juice and pineapple liquid into gelatin mixture. Chill until mixture begins to thicken, approximately 30 minutes.
Applesauce	3 lb 6 oz	1/2 No. 10 can	6 lb 12 oz	1 No. 10 can	4. Fold in pineapple, applesauce, and nuts (optional)
Chopped nuts (optional)	5 1/4 oz	1 1/4 cups	10 1/2 oz	2 1/2 cups	5. Pour 7 lb 12 oz (3 qt 1 1/2 cups) of fruited gelatin into each steam table pan (12" x20" x2 1/2"). For 50 servings, use 2 steam table pans. For 100 servings, use 4 steam table pans.
					6. Refrigerate overnight or until set.
					7. Cut each pan 5 x5 (25 portions per pan).

SERVING:	YIELD:	VOLUME:
1 portion provides 1/2 cup of fruit	50 Servings: 2 steamtable pans	50 Servings:
	100 Servings: 4 steamtable pans.	100 Servings:

Orange-Pineapple Gelatin

Nutrients Per Serving					
Calories	89	Saturated Fat		Iron	.3mg
Protein	2g	Cholesterol	0mg	Calcium	12mg
Carbohydrate	21g	Vitamin A	7 RE/68 IU	Sodium	3mg
Total Fat	Tr	Vitamin C	30mg	Dietary Fiber	
Thiamin	.09mg	Riboflavin	.03mg	Niacin	.28mg
Phosphorus	15mg	Potassium	184mg		

Top Pastry Crust

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	1 lb 2 oz	1 qt	2 lb 4 oz	2 qt	1. For top crust: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1 tsp		2 tsp	
Shortening	10 oz	1 1/2 cups	1 lb 4 oz	3 cups	2. Add water and mix just until dry ingredients are moistened.
Cold water		2/3 cup		1 1/3 cups	
					3. Roll out pastry dough into rectangle (about 12" x20") on lightly floured surface. Use about 1 lb of dough for each pan (12" x 20 " x2 1/2").
					4. Place pastry crust over desired filling, such as fruit pie and cobbler filling. Bake as directed in filling recipe.

Comments:
50 servings recipe makes 2 Steam table Pans(12" x20" x2 1/2").
100 servings recipe makes 4 Steam table Pans.

Nutrients Per Serving					
Calories	87	Saturated Fat		Iron	.3mg
Protein	1g	Cholesterol	0mg	Calcium	2mg
Carbohydrate	8g	Vitamin A	0 RE/0 IU	Sodium	47mg
Total Fat	6g	Vitamin C	0mg	Dietary Fiber	
Thiamin	.06mg	Riboflavin	.04mg	Niacin	.54mg
Phosphorus	9mg	Potassium	10mg		

Bottom Pastry Crust

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	1 lb 12 oz	1 qt 2 1/4 cups	3 lb 8 oz	3 qt 1/2 cup	1. For bottom crust: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1 1/2 tsp		1 Tbsp	2. Add water and mix just until dry ingredients are moistened.
Shortening	15 oz	2 1/4 cups	1 lb 14 oz	1 qt 1/2 cup	
Cold water		1 1/4 cups		2 1/2 cups	3. Roll out pastry dough into rectangle (about 20" x28") on lightly floured surface. Use about 3 lb 5 oz dough for each pan (18" x26" x1"). Line bottom and sides of sheet pans with dough.
					For 9" Pie Pans: Recipe for 1 sheet pan will yield 7-8 9" single pie crusts. Recipe for 2 sheet pans will yield 14-16 9" single pie crusts. 4. Add desired filling, such as fruit or custard. Bake as directed in filling recipe. For Prebaked Crust: Prick crust well. Bake for 15 minutes at 400 degrees F or until light brown. Cool. Add desired filling, such as chiffon or cooked filling.

Comments:
50 servings recipe makes 1 sheet pan (18" x26" x1"). 100 servings recipe makes 2 sheet pans.

Bottom Pastry Crust

Desserts

C-12B

Nutrients Per Serving			
Calories	133	Saturated Fat	
Protein	2g	Cholesterol	0mg
Carbohydrate	12g	Vitamin A	0 RE/0 IU
Total Fat	9g	Vitamin C	0mg
Thiamin	.10mg	Riboflavin	.06mg
Phosphorus	14mg	Potassium	15mg
		Iron	.5mg
		Calcium	3mg
		Sodium	71mg
		Dietary Fiber	
		Niacin	.84mg

Peach Cobbler

Fruit

Desserts

C-13

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	1 lb 2 oz	1 qt	2 lb 4 oz	2 qt	1. For pastry topping: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1 tsp		2 tsp	
Shortening	10 oz	1 1/2 cups	1 lb 4 oz	3 cups	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 10.
Cold water		2/3 cup		1 1/3 cups	
Canned sliced peaches, in syrup	14 lb 15 oz	2 1/4 No. 10 cans	29 lb 13 oz	4 1/2 No. 10 cans	3. For filling: Drain peaches, reserving syrup. Set aside for step 8.
Water, as needed					4. For 50 servings, add enough water to peach syrup to make 1 qt 2 3/4 cups liquid mixture. For 100 servings, add enough water to peach syrup to make 3 qt 1 1/2 cups liquid mixture.
Cornstarch	6 oz	1 1/3 cups	12 oz	2 3/4 cups	5. Mix cornstarch with about 1/4 of the liquid mixture.
Sugar	1 lb	2 1/4 cups	2 lb	1 qt 1/2 cup	6. Bring remaining liquid mixture to boil. Add about 1/2 of the sugar. Gradually add cornstarch mixture to boiling liquid. Cook, stirring constantly, until thickened. Mixture will be very thick, but will thin after steps 7 and 8.
Reconstituted frozen lemon juice concentrate		1 1/2 tsp		1 Tbsp	7. Remove from heat. Blend remaining sugar, lemon juice, and nutmeg thoroughly into mixture.
Ground nutmeg		1 tsp		2 tsp	
					8. Add peaches to thickened mixture. Stir lightly. Do not break up fruit.
					9. Pour 3 1/4 qt thickened peach mixture into each steam table pan (12" x20" x2 1/2"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					10. Roll out pastry dough into rectangles (about 12" x20") on lightly floured surface. Use about 1 lb of dough for each pan.
					11. Cover peaches with pastry. Brush with pastry brush dipped in water. Cut slits in pastry.
					12. Bake until pastry is brown and filling is bubbly: Conventional Oven: 425 degrees F, 1 hour Convection Oven: 375 degrees F, 40 minutes
					13. Cut each pan 5 x5 (25 portions per pan).

Peach Cobbler

Fruit

Desserts

C-13

SERVING:	YIELD:	VOLUME:
1 portion provides 1/2 cup of fruit	50 Servings: 2 steamtable pans	50 Servings:
	100 Servings: 4 steamtable pans	100 Servings:

Variation:
A. Peach-Honey Cobbler

50 servings: Follow steps 1-3. In step 4, add enough water to peach syrup to make 1 qt 2 1/3 cups. Continue with step 5. In step 6, omit sugar. Add 9 3/4 oz (3/4 cup 2 Tbsp) honey. In step 7, add 8 oz (1 cup 2 Tbsp) sugar. Continue with steps 8-13.

100 servings: Follow steps 1-3. In step 4, add enough water to peach syrup to make 3 qt 2/3 cup. Continue with step 5. In step 6, omit sugar. Add 1 lb 3 1/2 oz (1 3/4 cups) honey. In step 7, add 1 lb (2 1/4 cups) sugar. Continue with steps 8-13.

Nutrients Per Serving			
Calories	208	Saturated Fat	
Protein	2g	Cholesterol	0mg
Carbohydrate	40g	Vitamin A	47 RE/359 IU
Total Fat	6g	Vitamin C	2.6mg
Thiamin	.07mg	Riboflavin	.07mg
Phosphorus	24mg	Potassium	141mg
		Iron	.8mg
		Calcium	6mg
		Sodium	54mg
		Dietary Fiber	
		Niacin	1.1mg

Peanut Butter Cookies

Meat Alternate

Desserts

C-14

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	14 oz	3 1/4 cups	1 lb 12 oz	1 qt 2 1/4 cups	1. Combine flour, baking soda, dry milk, and salt.
Baking soda		3/4 tsp		1 1/2 tsp	
Noninstant, nonfat dry milk OR	2 1/4 oz	1/2 cup	4 3/4 oz	1 cup	
Instant nonfat dry milk	2 1/4 oz	1 cup	4 3/4 oz	2 cups	
Salt		1/2 tsp		1 tsp	
Butter or margarine	8 oz	1 cup	1 lb	2 cups	2. Blend butter or margarine, peanut butter, sugar, brown sugar, eggs, and vanilla for 3 minutes in mixer on medium speed.
Peanut butter	13 1/4 oz	1 1/2 cups	1 lb 10 1/2 oz	3 cups	
Sugar	10 1/2 oz	1 1/2 cups	1 lb 5 oz	3 cups	
Brown sugar, packed	3 3/4 oz	1/2 cup	7 1/2 oz	1 cup	
Large eggs (see Special Tip)	5 1/4 oz	3	10 1/2 oz	6	
Vanilla		1 Tbsp		2 Tbsp	3. Add dry ingredients and peanut granules (optional). Blend for 30 seconds on low speed. Blend for 30 seconds on medium speed.
Peanut granules (optional)	4 3/4 oz	1 cup	9 1/2 oz	2 cups	
					4. Portion with level No. 40 scoop (1 3/5 Tbsp) in rows of 6 down and 5 across onto each sheet pan (18" x26" x1"). For 50 servings, use 2 sheet pans. For 100 servings, use 4 sheet pans. (Cookie machine may be used, but adjustments may be necessary.)
					5. Flatten cookies to approximately 2 1/2 inches in diameter.
					6. Bake until lightly browned: Conventional Oven: 350 degrees F, 10-12 minutes Convection Oven: 300 degrees F, 6-8 minutes DO NOT OVERBAKE.
					7. Cool for 1 minute. Remove from sheet pans.

SERVING:	YIELD:	VOLUME:
1 cookie	50 Servings: 50 cookies	50 Servings:
	100 Servings: 100 cookies	100 Servings:

Peanut Butter Cookies

Special Tip:
50 servings: Use 1 1/2 oz (1/2 cup) dried whole eggs and 1/2 cup water in place of shell eggs.

100 servings: Use 3 oz (1 cup) dried whole eggs and 1 cup water in place of shell eggs.

Nutrients Per Serving			
Calories	146	Saturated Fat	Iron .5mg
Protein	4g	Cholesterol 26mg	Calcium 25mg
Carbohydrate	16g	Vitamin A 30 RE/ 155 IU	Sodium 92mg
Total Fat	8g	Vitamin C .1mg	Dietary Fiber
Thiamin	.07mg	Riboflavin .07mg	Niacin 1.45mg
Phosphorus	55mg	Potassium 96mg	

Rice Pudding

Desserts

C-15

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Reconstituted nonfat dry milk		3 qt		1 1/2 gal	1. Combine milk, cornstarch, sugar, salt, eggs, nutmeg (optional), and cinnamon. Stir until smooth.
Cornstarch	4 1/2 oz	1 cup	8 3/4 oz	2 cups	
Sugar	10 1/2 oz	1 1/2 cups	1 lb 5 oz	3 cups	
Salt		1 tsp		2 tsp	
Large eggs, beaten	14 oz	8	1 lb 12 1/2 oz	16	
Ground nutmeg (optional)		1/2 tsp		1 tsp	
Ground cinnamon		1/2 tsp		1 tsp	2. Cook over medium heat, stirring frequently, for 20-30 minutes until mixture begins to thicken and just boils.
Vanilla		2 Tbsp		1/4 cup	3. Immediately turn off heat. Stir in vanilla, rice, and raisins (optional).
Cooked white rice	2 lb 1 oz	1 1/2 qt	4 lb 2 oz	3 qt	
Raisins (optional)	10 oz	2 cups	1 lb 4 oz	1 qt	
					4. Pour rice mixture into serving pans. Cover with plastic wrap to prevent the formation of surface film. Serve HOT.
					OR
					CCP Cool to 70 degrees F within 2 hours and from 70 degrees F to 41 degrees F or lower within an 4 additional hours. Refrigerate until served.
					5. Portion with No. 12 scoop (1/3 cup). If desired, sprinkle with ground cinnamon.

Comments:
*See Marketing Guide.

Marketing Guide		
Food as Purchased	For 50 Svgs	For 100 Svg
White rice	11 oz	1 lb 6 oz

SERVING:	YIELD:	VOLUME:
1/2 cup (No. 12 scoop)	50 Servings: about 1 gal 2 cups 100 Servings: about 2 1/4 gal	50 Servings: 100 Servings:

Rice Pudding

Desserts

C-15

Nutrients Per Serving			
Calories	66	Saturated Fat	
Protein	1g	Cholesterol	44mg
Carbohydrate	16g	Vitamin A	13 RE/42 IU
Total Fat	1g	Vitamin C	Tr
Thiamin	.03mg	Riboflavin	.03mg
Phosphorus	22mg	Potassium	20mg
		Iron	.5mg
		Calcium	10mg
		Sodium	60mg
		Dietary Fiber	
		Niacin	.19mg

Spice Cake

Desserts

C-16

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	1 lb 14 oz	1 qt 2 3/4 cups	3 lb 12 oz	3 qt 1 1/2 cups	1. Blend flour, sugar, dry milk, baking powder, salt, cocoa, cloves, and cinnamon for 1 minute in mixer on low speed.
Sugar	1 lb 14 oz	1 qt 1/4 cup	3 lb 12 oz	2 qt 1/2 cup	
Noninstant, nonfat dry milk OR	2 1/2 oz	1/2 cup	5 oz	1 cup	2. Combine eggs, vanilla, and water. Add shortening and about half the liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed.
Instant nonfat dry milk	2 1/2 oz	1 cup	5 oz	2 cups	
Baking powder		1/4 cup	3 oz	1/2 cup	
Salt		1 1/2 tsp		1 Tbsp	
Cocoa		1 Tbsp 1 1/2 tsp		3 Tbsp	
Cloves		3/4 tsp		1 1/2 tsp	
Cinnamon		2 tsp		1 Tbsp 1 tsp	
Large eggs (see Special Tip)	14 oz	8	1 lb 12 1/2 oz	16	
Vanilla		1 Tbsp		2 Tbsp	3. Add remaining liquid mixture. Blend for 30 seconds on low speed. Beat for 2 minutes on medium speed. Add prunes or raisins and nuts (optional). Blend for 1 minute on low speed
Water		3 cups		1 1/2 qt	
Shortening	13 oz	2 cups	1 lb 10 oz	1 qt	
Uncooked prunes, finely chopped OR	1 lb	3 cups	2 lb	1 1/2 qt	
#Raisins, plumped	1 lb	2 1/2 cups	2 lb	1 1/4 qt	
Chopped nuts (optional)	8 oz	1 3/4 cups 2 Tbsp	1 lb	3 3/4 cups	4. Pour 8 lb 1 oz (1 gal 3 cups) batter into each sheet pan (18" x26" x1"), which has been lightly greased and dusted with flour. For 50 servings, use 1 sheet pan. For 100 servings, use 2 sheet pans.
					5. Bake until lightly browned: Conventional Oven: 375 degrees F, 35 minutes Convection Oven: 325 degrees F, 25 minutes
					6. Cool. If desired, frost or lightly dust with powdered sugar.
					7. Cut each pan 5 x10 (50 pieces per pan).

Spice Cake

Desserts

C-16

Comments:

#To plump raisins, cover the fruit with very hot tap water. Soak 2 to 5 minutes. DO NOT OVERSOAK. Drain well before using.

SERVING:	YIELD:	VOLUME:
1 piece	50 Servings: 1 sheetpan	50 Servings:
	100 Servings: 2 sheetpans	100 Servings:

Special Tip:

50 servings: Use 4 oz (1 1/3 cups) dried whole eggs and 1 1/3 cups water in place of shell eggs.

100 servings: Use 8 oz (2 2/3 cups) dried whole eggs and 2 2/3 cups water in place of shell eggs.

Nutrients Per Serving					
Calories	224	Saturated Fat		Iron	.8mg
Protein	3g	Cholesterol	45mg	Calcium	46mg
Carbohydrate	34g	Vitamin A	18 RE/78 IU	Sodium	183mg
Total Fat	9g	Vitamin C	.1mg	Dietary Fiber	
Thiamin	.12mg	Riboflavin	.11mg	Niacin	.98mg
Phosphorus	72mg	Potassium	89mg		

Sweet Potato Pie With Whipped Topping

Vegetable

Desserts

C-17

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	1 lb 12 oz	1 qt 2 1/4 cups	3 lb 8 oz	3 qt 1/2 cup	1. For bottom crust: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1 1/2 tsp		1 Tbsp	
Shortening	15 oz	2 1/4 cups	1 lb 14 oz	1 qt 1/2 cup	
Cold water		1 1/4 cups		2 1/2 cups	2. Add water and mix just until dry ingredients are moistened.
Canned sweet potatoes, drained	5 lb	2 qt 3 1/2 cups	10 lb	2 1/4 No. 10 cans	3. Roll out pastry dough into rectangles (about 20" x28") on lightly floured surface. Use 3 lb 5 oz of dough for each crust. Line bottom and sides of sheet pans (18" x26" x1") with dough. For 50 servings, use 1 sheet pan. For 100 servings, use 2 sheet pans.
Large eggs, very well beaten (see Special Tip)	14 oz	8	1 lb 12 1/2 oz	16	4. For pie filling: Puree or mash drained sweet potatoes until very smooth and free from lumps. (Discard coarse fibers that stick to beater blades.) (1 No. 10 can yields about 4 lb 8 oz (2 qt) pureed or mashed sweet potatoes.)
Reconstituted nonfat dry milk		1 qt		2 qt	5. Add beaten eggs, milk, butter or margarine, brown sugar, salt, flour, lemon juice, cinnamon, ginger, and cloves. Beat for 4 minutes on medium speed until smooth and well blended.
Butter or margarine, melted	3 oz	1/4 cup 2 Tbsp	6 oz	3/4 cup	
Salt		1/4 tsp		1/2 tsp	
All-purpose flour	2 1/4 oz	1/2 cup	4 1/2 oz	1 cup	
Reconstituted frozen lemon juice concentrate		2 Tbsp		1/4 cup	
Ground cinnamon		1 Tbsp		2 Tbsp	
Ground ginger		1 1/2 tsp		1 Tbsp	
Ground cloves		1 tsp		2 tsp	
					6. Pour 9 lb 2 oz (1 gal) pie filling into each crust.
					7. Bake until a knife inserted near center comes out clean: Conventional Oven: 425 degrees F, 15 minutes. Reduce oven temperature and bake at 375 degrees F, 45-55 minutes. Convection Oven: 375 degrees F, 10 minutes. Reduce oven temperature and bake at 325 degrees F, 30-45 minutes.

Sweet Potato Pie With Whipped Topping

Vegetable

Desserts

C-17

					CCP Heat to 145 degrees F or higher for 15 seconds.
					8. CCP Cool to 70 degrees F within 2 hours and from 70 degrees F to 41 degrees F within an additional 4 hours. Refrigerate until served.
					Cut each pan 5 x10 (50 pieces per pan).
Gelatin		2 tsp		1 Tbsp 1 tsp	9. For whipped topping: Soften gelatin in cold water.
Noninstant, nonfat dry milk OR	4 oz	3/4 cup 2 Tbsp	8 oz	1 3/4 cups	10. Combine dry milk and water. Whip until free of lumps. Heat to scalding. Remove from heat.
Instant nonfat dry milk	4 oz	1 2/3 cups	8 oz	3 1/4 cups	
Water		1 1/4 cups		2 1/2 cups	
					11. Add softened gelatin and stir until dissolved. Cover. REFRIGERATE OVERNIGHT. (Chilling overnight produces a thicker mixture.)
Sugar	4 1/2 oz	1/2 cup 2 Tbsp	9 oz	1 1/4 cups	12. Whip chilled mixture in mixer for 10 minutes on high speed. Add sugar, salt, and vanilla. Beat for 5 minutes on high speed until very stiff. Use immediately or refrigerate until served.
Vanilla		2 tsp		1 Tbsp 1 tsp	13. Top each piece of pie with approximately 2 Tbsp whipped topping.

SERVING:	YIELD:	VOLUME:
1 piece provides 1/4 cup of vegetable	50 Servings: 1 sheetpan	50 Servings:
	100 Servings: 2 sheetpans	100 Servings:

Special Tip:

50 servings: Use 4 oz (1 1/3 cups) dried whole eggs and 1 1/3 cups water in place of shell eggs.

100 servings: Use 8 oz (2 2/3 cups) dried whole eggs and 2 2/3 cups water in place of shell eggs.

Sweet Potato Pie With Whipped Topping

Nutrients Per Serving					
Calories	226	Saturated Fat		Iron	1.4mg
Protein	5g	Cholesterol	49mg	Calcium	78mg
Carbohydrate	37g	Vitamin A	351 RE/2531 IU	Sodium	175mg
Total Fat	11g	Vitamin C	4.9mg	Dietary Fiber	
Thiamin	.14mg	Riboflavin	.17mg	Niacin	1.07mg
Phosphorus	84mg	Potassium	220mg		

Vanilla Cream Frosting

Desserts

C-18

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Butter or margarine	2 1/2 oz	1/4 cup 1 Tbsp	4 3/4 oz	1/2 cup 2 Tbsp	1. Cream butter or margarine and shortening in mixer at medium speed for 2 minutes until light and fluffy.
Shortening	2 1/2 oz	1/4 cup 2 Tbsp	4 3/4 oz	3/4 cup	
Powdered sugar, unsifted	1 lb 14 oz	1 qt 3 1/2 cups	3 lb 12 oz	3 3/4 qt	2. Combine powdered sugar, salt, and dry milk. Add to creamed butter or margarine. Mix for 1 minute on low speed.
Salt		1/4 tsp		1/2 tsp	
Noninstant, nonfat dry milk OR		2 Tbsp		1 /4 cup	3. Add vanilla while mixing at low speed. Slowly add water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed for 5 minutes or until mixture is creamy and well blended. (For a thinner frosting, add additional water, 1 tsp at a time, mixing after each addition.)
Instant nonfat dry milk		1/4 cup		1/2 cup	
Vanilla		1 Tbsp		2 Tbsp	4. Spread on cooled cakes.
Water, room temperature		1/2 cup 3 Tbsp		3/4 cup 2 Tbsp	

Comments:

50 servings recipe is for 1 Quart of Vanilla Cream Frosting. 100 servings recipe is for 1/2 Gallon of Vanilla Cream Frosting.

1 1/4 Tbsp of Vanilla Cream Frosting are used in the nutrient calculation.

SERVING:	YIELD:	VOLUME:
	50 Servings: will cover 1 sheet pan	50 Servings: 1 qt
	100 Servings: will cover 2 sheet pans	100 Servings: 1/2 gal

Variations:

A. Chocolate Cream Frosting

1 quart: Follow step 1. In step 2, add 4 oz (1 1/3 cups) cocoa to dry ingredients. In step 3, add 1/2 cup 1 Tbsp water. Continue with step 4.

1/2 gallon: Follow step 1. In step 2, add 8 oz (2 3/4 cups) cocoa to dry

Vanilla Cream Frosting

ingredients. In step 3, add 1 cup 2 Tbsp water. Continue with step 4.

B. Peanut Butter Cream Frosting

1 quart: In step 1, omit butter or margarine. Use 9 1/2 oz (1 cup 2 Tbsp) peanut butter. Continue with step 2. In step 3, add 1/2 cup 1 Tbsp water. Continue with step 4.

1/2 gallon: In step 1, omit butter or margarine. Use 1 lb 3 oz (2 1/4 cups) peanut butter. Continue with step 2. In step 3, add 1 cup 2 Tbsp water. Continue with step 4.

Nutrients Per Serving			
Calories	87	Saturated Fat	
Protein	Tr	Cholesterol	3mg
Carbohydrate	17g	Vitamin A	10 RE/41 IU
Total Fat	2g	Vitamin C	0mg
Thiamin	0mg	Riboflavin	0mg
Phosphorus	Tr	Potassium	1mg
		Iron	Tr
		Calcium	Tr
		Sodium	23mg
		Dietary Fiber	
		Niacin	Tr

Whipped Topping

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Gelatin		2 tsp		1 Tbsp 1 tsp	1. Soft gelatin in cold water. Set aside for step 3.
Cold water		1/4 cup		1/2 cup	
Noninstant, nonfat dry milk OR	4 oz	3/4 cup 2 Tbsp	8 oz	1 3/4 cups	2. Combine dry milk and water. Whip until free of lumps. Heat to scalding. Remove from heat
Instant nonfat dry milk	4 oz	1 2/3 cups	8 oz	3 1/4 cups	
Water		1 1/4 cups		2 1/2 cups	
Sugar	4 1/2 oz	1/2 cup 2 Tbsp	9 oz	1 1/4 cups	3. Add softened gelatin and stir until dissolved. Cover. Refrigerate overnight. (Chilling overnight produces a thicker mixture.)
					4. Whip chilled mixture in mixer for 10 minutes on high speed. Add sugar, salt, and vanilla. Beat for 5 minutes on high speed until very stiff. Use immediately or refrigerate until served.
Salt		1/2 tsp		1 tsp	
Vanilla		2 tsp		1 Tbsp 1 tsp	5. Use as topping for pies, cakes, puddings, custards, fruit cups, or gelatin desserts.

SERVING:	YIELD:	VOLUME:
2 Tbsp	50 Servings: about 1 1/2 qt	50 Servings:
	100 Servings: about 3 qt	100 Servings:

Whipped Topping

Nutrients Per Serving					
Calories	18	Saturated Fat		Iron	Tr
Protein	1g	Cholesterol	Tr	Calcium	29mg
Carbohydrate	4g	Vitamin A	0 RE/Tr IU	Sodium	36mg
Total Fat	Tr	Vitamin C	.1mg	Dietary Fiber	
Thiamin	.01mg	Riboflavin	.04mg	Niacin	.02mg
Phosphorus	22mg	Potassium	41mg		

Yellow Cake

Desserts

C-20

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	1 lb 14 oz	1 qt 2 3/4 cups	3 lb 12 oz	3 qt 1 1/2 cups	1. Blend flour, sugar, dry milk, baking powder, and salt for 1 minute in mixer on low speed.
Sugar	1 lb 14 oz	1 qt 1/4 cup	3 lb 12 oz	2 qt 1/2 cup	
Noninstant, nonfat dry milk OR	2 1/2 oz	1/2 cup	5 oz	1 cup	
Instant nonfat dry milk	2 1/2 oz	1 cup	5 oz	2 cups	
Baking powder		1/4 cup	3 oz	1/2 cup	
Salt		1 1/2 tsp		1 Tbsp	2. Combine eggs, vanilla, and water. Add shortening and about half the liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed.
Large eggs (see Special Tip)	14 oz	8	1 lb 12 1/2 oz	16	
Vanilla		1 Tbsp		2 Tbsp	
Water		3 cups		1 1/2 qt	
Shortening	13 oz	2 cups	1 lb 10 oz	1 qt	
					3. Add remaining liquid mixture. Blend for 30 seconds on low speed. Beat for 2 minutes on medium speed.
					4. Pour 7 lb 2 oz (1 gal) batter into each sheet pan (18" x26" x1"), which has been lightly greased and dusted with flour. For 50 servings, use 1 sheet pan. For 100 servings, use 2 sheet pans.
					5. Bake until lightly browned: Conventional Oven: 375 degrees F, 30 minutes Convection Oven: 325 degrees F, 18-20 minutes
					6. Cool. Frost if desired.
					7. Cut each pan 5 x10 (50 pieces per pan).

SERVING:	YIELD:	VOLUME:
1 piece	50 Servings: 1 sheet pan	50 Servings:
	100 Servings: 2 sheet pans	100 Servings:

Yellow Cake

Special Tip:

50 servings: Use 4 oz (1 1/3 cups) dried whole eggs and 1 1/3 cups water in place of shell eggs.

100 servings: Use 8 oz (2 2/3 cups) dried whole eggs and 2 2/3 cups water in place of shell eggs.

Variations:

A. Peanut Butter Cake

50 servings: In step 1, omit sugar. Use 1 lb 14 oz (1 qt) packed brown sugar. In step 2, use 4 oz (1/2 cup 2 Tbsp) shortening and 1 lb 2 oz (2 cups) peanut butter. Continue with steps 3-7.

100 servings: In step 1, omit sugar. Use 3 lb 12 oz (2 qt) packed brown sugar. In step 2, use 8 oz (1 1/4 cups) shortening and 2 lb 4 oz (1 qt) peanut butter. Continue with steps 3-7.

B. Pineapple Upside Down Cake

50 servings: Follow steps 1-3. In step 4, pour 6 oz (3/4 cup) melted butter or margarine into 1 sheet pan (18" x26" x1"). Sprinkle evenly with 1 lb (2 1/4 cups) packed brown sugar. Spread 2 lb 10 oz (1 qt 3/4 cup) drained crushed pineapple over brown sugar in each pan. Pour 7 lb 2 oz (1 gal) cake batter into pan. In step 5, bake until lightly browned: Conventional oven: 375 degrees F, 40-45 minutes; Convection oven: 325 degrees F, 25-30 minutes. In step 6, do not frost. Cool, cut each pan 5 x10, and serve inverted on individual dishes. Or, let sit approximately 10 minutes and invert while still warm onto another sheet pan (18" x26" x1), and continue with step 7.

100 servings: Follow steps 1-3. In step 4, pour 6 oz (3/4 cup) melted butter or margarine into each of 2 sheet pans (18" x26" x1"). Sprinkle each pan evenly with 1 lb (2 1/4 cups) packed brown sugar. Spread 2 lb 10 oz (1 qt 3/4 cup) drained crushed pineapple over brown sugar in each pan. Pour 7 lb 2 oz (1 gal) cake batter into each pan. In step 5, bake until lightly browned: Conventional oven: 375 degrees F, 40-45 minutes; Convection oven: 325 degrees F, 25-30 minutes. In step 6, do not frost. Cool, cut each pan 5 x10, and serve inverted on individual dishes. Or, let sit approximately 1- minutes and invert while still warm onto another sheet pan (18" x26" x1"), and continue with step 7.

Serving: 1 pieces provides 1/8 cup of fruit.

Yellow Cake

Desserts

C-20

Nutrients Per Serving			
Calories	212	Saturated Fat	
Protein	3g	Cholesterol	44mg
Carbohydrate	31g	Vitamin A	13 RE/42 IU
Total Fat	8g	Vitamin C	.01mg
Thiamin	.12mg	Riboflavin	.10mg
Phosphorus	68mg	Potassium	54mg
		Iron	.7mg
		Calcium	42mg
		Sodium	183mg
		Dietary Fiber	
		Niacin	.92mg

Royal Brownies

Desserts

C-21

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Vegetable oil		3/4 cup		1 1/2 cups	1. Cream oil, sugar, salt, vanilla, and applesauce for 5 minutes in mixing bowl on medium speed, using a paddle attachment. Scrape down the sides of the bowl.
Sugar	1 lb 10 oz	3 3/4 cups	3 lb 4 oz	1 qt 3 1/2 cups	
Salt		1 1/2 tsp		1 Tbsp	
Vanilla		1 1/2 tsp		1 Tbsp	
Canned applesauce	1 lb 4 oz	2 1/2 cups	2 lb 8 oz	1 qt 1 cup	
Frozen egg whites, thawed OR	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	2. Add eggs whites and beat for 1 minute on medium speed. Scrape down the sides of the bowl.
Fresh large egg whites		10 each		20 each	
All-purpose flour	15 oz	3 1/2 cups	1 lb 14 oz	1 qt 3 cups	3. Beat together flour, cocoa, and baking powder.
Cocoa	6 oz	1 1/2 cups 2 Tbsp	12 oz	3 1/4 cups	
Baking powder		1 Tbsp		2 Tbsp	
					4. Add to wet ingredients and mix for 30 seconds on low speed, then for 1 minute on medium speed. Scrape down the sides of the bowl. Batter will be very thick.
					5. For 50 servings, spread 2 qt 1 1/2 cups (5 lb 3 oz) of batter in one half-sheet pan (18" x13" x1"), which has been lightly greased. For 100 servings, spread 1 gal 3 cups (10 lb 6 oz) batter in one sheet pan (18" x26" x1"), which has been lightly greased.
Chopped walnuts (optional)	4 oz	1 cup	8 oz	2 cups	6. Sprinkle nuts (optional) over batter. 7. To Bake: Conventional Oven: 350 degrees F, 20-30 minutes Convection Oven: 300 degrees F, 18-25 minutes Bake until set, but still moist in the center.
					8. For 50 servings, cut half-sheet pan 5 x10 (50 pieces per pan). For 100 servings, cut sheet pan 10 x10 (100 pieces per pan).

SERVING:	YIELD:	VOLUME:
1 piece	50 Servings: 5 lb	50 Servings:
	100 Servings: 10 lb	100 Servings:

Royal Brownies

Special Tip:
Brownies may be iced with Brownie Icing (C-22) or sprinkled with powdered sugar.

Variation:
Swiss Brownies: Swiss Brownies are lighter in color than Royal Brownies.

50 servings: Decrease cocoa to 4 oz (1 1/3 cups).

100 servings: Decrease cocoa to 8 oz (2 2/3 cups).

Nutrients Per Serving					
Calories	134	Saturated Fat	.8g	Iron	.9mg
Protein	2g	Cholesterol	0mg	Calcium	23mg
Carbohydrate	25g	Vitamin A	0 RE/4 IU	Sodium	112mg
Total Fat	3.8g	Vitamin C	0mg	Dietary Fiber	1g
Thiamin		Riboflavin		Niacin	
Phosphorus		Potassium			

Brownie Icing

Desserts

C-22

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	1 lb	3 1/2 cups	2 lb	1 qt 3 cups	1. Beat all ingredients on low speed for 5 minutes or until smooth. 2. Recipe for 50 servings ices on half-sheet pan (18" x13" x1").
Cocoa	3 oz	3/4 cup	6 oz	1 1/2 cups	
Margarine or butter	3 oz		6 oz		
Lowfat milk		1/2 cup		1 cup	
Vanilla		2 Tbsp		1/4 cup	

SERVING:	YIELD:	VOLUME:
1 Tbsp	50 Servings: 1 lb 11 1/2 oz 100 Servings: 3 lb 7 oz	50 Servings: 3 cups 100 Servings: 1 qt 2 cups

Nutrients Per Serving					
Calories	54	Saturated Fat	.4g	Iron	.2mg
Protein	0g	Cholesterol	0mg	Calcium	6mg
Carbohydrate	10g	Vitamin A	18 RE/62 IU	Sodium	18mg
Total Fat	1.6g	Vitamin C	0mg	Dietary Fiber	1g
Thiamin		Riboflavin		Niacin	
Phosphorus		Potassium			

Gingerbread

Desserts

C-23

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	14 oz	1 3/4 cups	1 lb 12 oz	3 1/2 cups	1. Combine dry ingredients in mixer bowl using a paddle attachment. Blend on low speed for 1 minute.
All-purpose flour	2 lb 4 oz	1 qt 2 3/4 cups	4 lb 8 oz	3 qt 1 1/2 cups	
Baking soda		2 Tbsp		1/4 cup	2. Mix vegetable oil, egg whites, hot water, and molasses in a bowl with a wire whip for 2 minutes or until blended. Slowly add the oil mixture to dry ingredients on low speed and mix for 1 minute or until blended. Scrape down the sides of the bowl.
Salt		1 1/2 tsp		1 Tbsp	
Ground cinnamon		1 Tbsp		2 Tbsp	
Ground cloves		1 tsp		2 tsp	
Ground ginger		1 tsp		2 tsp	
Vegetable oil		1 3/4 cups		3 1/2 cups	
Frozen egg whites, thawed OR	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	
Fresh large egg whites		10 each		20 each	3. Pour 1 gallon (8 lb 12 oz) of batter into each lightly greased and floured 18" x26" x1" sheet pan. To Bake: Conventional Oven: 350 degrees F, 35 minutes Convection Oven: 325 degrees F, 25 minutes
Hot water		3 3/4 cups		1 qt 3 1/2 cups	
Molasses		3 1/2 cups		1 qt 3 cups	4. Cut each cake 10 x5 into 50 pieces.

SERVING:	YIELD:	VOLUME:
1 piece	50 Servings: 8 lb 2 oz	50 Servings:
	100 Servings: 16 lb 4 oz	100 Servings:

Special Tips:

1) To make pouring easy, place bottles of molasses in hot water for 5 minutes before using.

2) Serve with Whipped Topping (C-19), powdered sugar or Orange Glaze (C-24).

Gingerbread

3) Cupcakes can be made for a special occasion. Using a No. 16 scoop (1/4 cups), portion into greased or paper lined muffins tins. Bake in a 375 degrees F conventional oven for 15 -20 minutes. One gallon of batter makes approximately 50 cupcakes.

Nutrients Per Serving					
Calories	238	Saturated Fat	1.2g	Iron	2.1mg
Protein	3g	Cholesterol	0mg	Calcium	53mg
Carbohydrate	40g	Vitamin A	0 RE/1 IU	Sodium	242mg
Total Fat	7.9g	Vitamin C	0mg	Dietary Fiber	1g
Thiamin		Riboflavin		Niacin	
Phosphorus		Potassium			

Orange Glaze

Desserts

C-24

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	14 oz	3 cups	1 lb 12 oz	1 qt 2 cups	1. Beat all ingredients on low speed for 5 minutes or until smooth
Frozen orange juice concentrate, thawed		1/4 cup		1/2 cup	
Water		1/4 cup		1/2 cup	2. Recipe for 50 servings ices one half-sheet pan (18" x 13" x1").
Orange rind, grated		1 Tbsp		2 Tbsp	

SERVING:	YIELD:	VOLUME:
2 tsp	50 Servings: 1 lb 11 1/2 oz	50 Servings: 3 cups
	100 Servings: 3 lb 7 oz	100 Servings: 1 qt 2 cups

Nutrients Per Serving					
Calories	33	Saturated Fat	0g	Iron	0mg
Protein	0g	Cholesterol	0g	Calcium	1mg
Carbohydrate	8g	Vitamin A	0 RE/4 IU	Sodium	0mg
Total Fat	0g	Vitamin C	2mg	Dietary Fiber	0g
Thiamin		Riboflavin		Niacin	
Phosphorus		Potassium			

New Oatmeal Raisin Cookies

Desserts

C-25

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	1 lb 8 oz	3 cups	3 lb	1 qt 2 cups	1. Beat the sugar and margarine or butter with a paddle attachment until smooth and creamy, about 5 minutes.
Margarine or butter	8 oz	1 cup	1 lb	2 cups	
Frozen whole eggs, thawed OR	8 oz	1 cup	1 lb	2 cups	2. Add eggs slowly and mix on medium speed for 1minute.
Fresh large eggs		4 each		8 each	
Lowfat milk		1/2 cup		1 cup	3. Slowly add applesauce and milk. Mix for another minute on medium speed. Scrape sides of bowl.
Canned applesauce	8 oz	1 cup	1 lb	2 cups	
All-purpose flour	12 oz	3 cups	1 lb 8 oz	1 qt 2 cups	4. Add the flour, baking soda, cinnamon, nutmeg, and salt. Mix on low speed until blended, about 2 minutes.
Baking soda		1 tsp		2 tsp	
Salt		1 tsp		2 tsp	
Ground cinnamon		2 tsp		1 Tbsp 1 tsp	
Ground nutmeg		1 tsp		2 tsp	
Rolled oats	1 lb 4 oz	1 qt 2 cups	2 lb 8 oz	3 qt	5. Add oats and raisins and blend for 30 seconds on low speed. Scrape down sides of bowl.
Raisins	13 oz	2 cups	1 lb 10 oz	1 qt	6. Portion with level No. 30 scoop (2 Tbsp) in rows of 5 down and 4 across onto each greased (or lined with baker's paper) sheet pan (18" x26" x1").
					7. To Bake: Conventional Oven: 350 degrees F, 18-20 minutes Convection Oven: 325 degrees F, 10-12 minutes. Bake until lightly browned.

SERVING:	YIELD:	VOLUME:
1 cookies	50 Servings: 5 lb 14 oz	50 Servings: 3 qt (dough)
	100 Servings: 11 lb 12 oz	100 Servings: 1 gal 2 qt (dough)

Special Tip:

For a bar cookie, spread 3 qt (5 lb 14 oz) of dough in a greased half-sheet pan (18" x13" x1") and bake for 20-25 minutes in a 325 degrees F convection oven. Cut 5 x10 for 50 servings.

New Oatmeal Raisin Cookies

Desserts

C-25

Nutrients Per Serving					
Calories	186	Saturated Fat	1.1g	Iron	1mg
Protein	3g	Cholesterol	19mg	Calcium	18mg
Carbohydrate	33g	Vitamin A	56 RE/196 IU	Sodium	123mg
Total Fat	5g	Vitamin C	0mg	Dietary Fiber	2g
Thiamin		Riboflavin		Niacin	
Phosphorus		Potassium			

Peanut Butter Bars

Desserts

C-26

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter	4 oz	1/2 cup	8 oz	1 cup	1. Cream margarine or butter, brown sugar, peanut butter, and salt in a mixer with a paddle attachment for 10 minutes
Brown sugar	1 lb 2 oz	3 cups	2 lb 4 oz	1 qt 2 cups	
Peanut butter	13 oz	1 1/3 cups	1 lb 10 oz	2 2/3 cups	
Salt		1 tsp		2 tsp	2. Add egg whites, applesauce, and vanilla. Mix for 1 minute or until smooth. Scrape down the sides of the bowl.
Frozen egg whites, thawed OR		1 1/4 cups		2 1/2 cups	
Fresh large egg whites		5 each		10 each	
Canned applesauce	4 oz	1/2 cup	8 oz	1 cup	3. Combine baking powder and flour. Add half of this to batter and mix. Add the other half and mix. Continue mixing for 1 minute or until smooth.
Vanilla		1 Tbsp		2 Tbsp	
All-purpose flour	1 lb	3 cups	2 lb	1 qt 2 cups	
Baking powder		1 Tbsp		2 Tbsp	4. For 50 servings, spread 1 1/2 its (4 lb 2 oz) of batter in a lightly greased 18" x13" x1" half-sheet pan. For 100 servings, spread 3 its (8 lbs 4 oz) in one lightly greased 18" x26" x1" sheet pan. 5. To Bake: Conventional Oven: 350 degrees F, 25 minutes Convection Oven: 325 degrees F, 20 minutes Bake until set and light brown. 6. Cut 18"x 13" x1" pan 5 x10. Cut 18" x26" x1" pan 10 x10. 7. Frost with Peanut Butter Glaze (C-27)

SERVING:	YIELD:	VOLUME:
1 bar	50 Servings: 3 lb 13 oz	50 Servings:
	100 Servings: 7 lb 10 oz	100 Servings:

Peanut Butter Bars

Nutrients Per Serving					
Calories	136	Saturated Fat	1.1g	Iron	.8mg
Protein	3g	Cholesterol	0mg	Calcium	30mg
Carbohydrate	19g	Vitamin A	23 RE/76 IU	Sodium	145mg
Total Fat	5.7g	Vitamin C	0mg	Dietary Fiber	1g
Thiamin		Riboflavin		Niacin	
Phosphorus		Potassium			

Peanut Butter Glaze

Desserts

C-27

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	13 oz	2 cups	1 lb 10 oz	1 qt	1. Cream powdered sugar and peanut butter in a mixer with a paddle attachment for 5 minutes.
Peanut butter	4 oz	1/2 cup	8 oz	1 cup	
Corn syrup	1 1/2 oz	3 Tbsp	3 oz	3/8 cup	2. Add corn syrup and lowfat milk and mix until smooth.
Lowfat milk		1/2 cup		1 cup	3. Spread over slightly cooled peanut butter bars.
					4. Use 1 lb 7 oz (3 cups) for each half-sheet pan (18" x13" x1").

SERVING:	YIELD:	VOLUME:
1 Tbsp	50 Servings: 1 lb 7 oz	50 Servings: 3 cups
	100 Servings: 2 lb 14 oz	100 Servings: 1 1/2 qt

Nutrients Per Serving					
Calories	46	Saturated Fat	.3g	Iron	0mg
Protein	1g	Cholesterol	0mg	Calcium	4mg
Carbohydrate	9g	Vitamin A	1 RE/5 IU	Sodium	13mg
Total Fat	1.2g	Vitamin C	0mg	Dietary Fiber	0g
Thiamin		Riboflavin		Niacin	
Phosphorus		Potassium			

New Spice Cake

Desserts

C-28

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	1 lb 12 oz	3 1/2 cups	3 lb 8 oz	1 qt 3 cups	1. Using a paddle attachment, beat sugar, margarine or butter, and vanilla in a mixing bowl until smooth and creamy, about 5 minutes.
Margarine or butter	1 lb	2 cups	2 lb	1 qt	
Vanilla		1 Tbsp		2 Tbsp	
Frozen egg whites, thawed OR Fresh large egg whites	8 oz	1 cup	1 lb	2 cups	2. Add egg whites slowly. Mix for 1 minute or until blended.
		8 each		16 each	
All-purpose flour	1 lb 12 oz	1 qt 3 cups	3 lb 8 oz	3 qt 2 cups	3. Mix flour, baking soda, and spices together. Add the flour mixture to the creamed mixture, alternately with the lowfat milk. Be careful not to over mix.
Baking soda		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Ground cinnamon		1 Tbsp		2 Tbsp	
Ground cloves		1 1/2 tsp		1 Tbsp	4. Pour 1 gallon (7 lb 4 oz) of batter into each 12" x20" x2 1/2" lightly greased steam table pan.
Ground nutmeg		1 tsp		2 tsp	
Lowfat milk		1 qt		2 qt	
					5. To Bake: Convention Oven: 350 degrees F, 25-30 minutes Convection Oven: 325 degrees F, 20 minutes. When done, cake will spring back when lightly touched.
					6. Cut 5 x10 for 50 servings.
					7. Frost with Spice Icing (C-29).

SERVING:	YIELD:	VOLUME:
1 piece	50 Servings: 7 lb	50 Servings:
	100 Servings: 14 lb	100 Servings:

Special Tip:
This can also be baked in a sheet pan (18" x26" x1" for 1 gallon of batter).
Bake in a conventional oven at 350 degrees for 15 -20 minutes. Cut 5 x10 for 50 servings.

New Spice Cake

Desserts

C-28

Nutrients Per Serving					
Calories	196	Saturated Fat	1.6g	Iron	.8mg
Protein	3g	Cholesterol	1mg	Calcium	32mg
Carbohydrate	29g	Vitamin A	102 RE/341 IU	Sodium	204mg
Total Fat	7.7g	Vitamin C	0mg	Dietary Fiber	1g
Thiamin		Riboflavin		Niacin	
Phosphorus		Potassium			

Spice Icing

Desserts

C-29

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	1 lb	1 qt	2 lb	2 qt	1. Combine dry ingredients in a mixing bowl. Using a paddle attachment, mix for 1 minute at low speed.
Salt		1/2 tsp		1 tsp	
Nonfat dry milk	1 oz	2 Tbsp	2 oz	1/4 cup	2. Add margarine or butter and mix for 5 minutes at low speed. Scrape down sides of bowl.
Ground cinnamon		1 tsp		2 tsp	
Ground nutmeg		1/8 tsp		1/4 tsp	3. Add water slowly and mix for 2 minutes at low speed. Scrape down sides of bowl.
Ground ginger		1/8 tsp		1/4 tsp	
Margarine or butter	3 oz	3/8 cup	6 oz	3/4 cup	4. Add vanilla and mix on medium speed for 5 minutes until light and fluffy.
Water		1/4 cup		1/2 cup	
Vanilla		1 1/2 tsp		1 Tbsp	5. Use 2 cups (1 lb 4 oz) for each 12" x20" x2 1/2" steam table pan.

SERVING:	YIELD:	VOLUME:
2 tsp	50 Servings: 1 lb 4 oz	50 Servings: 2 cups
	100 Servings: 2 lb 8 oz	100 Servings: 1 qt

Spice Icing

Nutrients Per Serving					
Calories	50	Saturated Fat	.3g	Iron	0mg
Protein	0g	Cholesterol	0mg	Calcium	8mg
Carbohydrate	9g	Vitamin A	17 RE/57 IU	Sodium	42mg
Total Fat	1.4g	Vitamin C	0mg	Dietary Fiber	0g
Thiamin		Riboflavin		Niacin	
Phosphorus		Potassium			

Whole Wheat Sugar Cookies

Desserts

C-30

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	1. Cream margarine or butter and sugar in a mixer, using a paddle attachment on medium speed for 10 minutes.
Sugar	1 lb 8 oz	3 cups	3 lb	1 qt 2 cups	
Frozen whole eggs, thawed OR	6 oz	3/4 cup	12 oz	1 1/2 cups	2. Add eggs, vanilla, and milk. Mix for 1 minute or until smooth. Scrape down sides of the bowl.
Fresh large eggs		3 each		6 each	
Vanilla		1 Tbsp		2 Tbsp	3. Mix all dry ingredients. Add gradually to the creamed mixture. Mix for 1 minute or until well blended. Scrape down sides of the bowl.
Lowfat milk		3/8 cup		3/4 cup	
Whole wheat flour	1 lb 13 oz	1 qt 2 cups	3 lb 10 oz	3 qt	
Baking powder		1 Tbsp		2 Tbsp	
Baking soda		1 1/2 tsp		1 Tbsp	
Salt		1 1/2 tsp		1 Tbsp	
Ground nutmeg		1 tsp		2 tsp	
Ground cinnamon		1 tsp		2 tsp	
Sugar	4 oz	1/2 cup	8 oz	1 cup	
Ground cinnamon		2 tsp		1 Tbsp 1 tsp	
					4. Portion with a No. 30 scoop (4 x5) on lightly greased or paper lined 18" x26" x1" sheet pans.
					5. Combine sugar and cinnamon in a salt shaker and sprinkle over cookies
					6. To Bake: Conventional Oven: 375 degrees F, 12 minutes Convection Oven: 350 degrees F, 16 minutes Bake until light brown.

SERVING:	YIELD:	VOLUME:
1 cookie	50 Servings: 3 lb 15 oz	50 Servings: 1 qt 1/4 cup (dough)
	100 Servings: 7 lb 14 oz	100 Servings: 2 qt 1/2 cup (dough)

Special Tip:
For a lighter texture, substitute all-purpose flour for half of the whole wheat flour.

Whole Wheat Sugar Cookies

Nutrients Per Serving					
Calories	173	Saturated Fat	1.3g	Iron	.8mg
Protein	3g	Cholesterol	15mg	Calcium	30mg
Carbohydrate	28g	Vitamin A	75 RE/251 IU	Sodium	207mg
Total Fat	6.2g	Vitamin C	0mg	Dietary Fiber	2g
Thiamin		Riboflavin		Niacin	
Phosphorus		Potassium			

Chocoleana Cake (Choc-o-LEAN-a)

Desserts

C-31

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	2 lb	1 qt	4 lb	2 qt	1. Blend sugar, flour, coca, dry milk, baking powder, baking soda, and salt for 2 minutes in a mixer, on low speed, using a paddle attachment.
All-purpose flour	1 lb 10 oz	1 qt 2 1/2 cups	3 lb 4 oz	3 qt 1 cup	
Cocoa	5 oz	1 1/3 cups	10 oz	2 2/3 cups	
Nonfat dry milk	3 oz	1 cup	6 oz	2 cups	
Baking powder		2 Tbsp 1 1/2 tsp		1/4 cup 1 Tbsp	
Baking soda		1 Tbsp		2 Tbsp	
Salt		1 1/2 tsp		1 Tbsp	
Lowfat plain yogurt	4 oz	1/2 cup	8 oz	1 cup	2. In a large bowl using a wire whip, mix yogurt, applesauce, egg whites, vanilla, vegetable oil, and water until blended
Canned unsweetened applesauce	1 lb	2 cups	2 lb	1 qt	3. Slowly add this liquid mixture to the dry ingredients in the mixer. Mix on low speed for 1 minute. Scrape down sides of bowl.
Frozen egg whites, thawed OR	1 lb	2 cups	2 lb	1 qt	4. On medium speed, mix batter for 30 seconds, until smooth
Fresh large egg whites		13 each		26 each	
Vanilla		1 1/2 tsp		1 Tbsp	5. Pour 3 qt 1 cup (7 lb 2 oz) batter into each lightly greased and floured 18" x26" x1" sheet pan.
Vegetable oil		1 cup		2 cups	
Water		1 cup		2 cups	6. To Bake: Conventional Oven: 350 degrees F, 30 minutes Convection Oven: 325 degrees F, 20 minutes When done, cake will spring back when lightly touched.
					7. Cut each cake (10 x5) into 50 pieces.

SERVING:	YIELD:	VOLUME:
1 piece	50 Servings: 6 lb 12 oz	50 Servings:
	100 Servings: 13 lb 6 oz	100 Servings:

Chocoleana Cake (Choc-o-LEAN-a)

Special Tips:
1) Cake may be lightly dusted with powdered sugar.

2) Cupcakes can be made for a special occasion. Using a No. 16 scoop (1/4 cup), portion into greased or paper-lined muffin tins. Bake in a 375 degrees F conventional oven for 10 to 15 minutes. Three quarters 1 cup of batter makes approximately 50 cupcakes.

Nutrients Per Serving					
Calories	186	Saturated Fat	.9g	Iron	1.2mg
Protein	4g	Cholesterol	0mg	Calcium	73mg
Carbohydrate	33g	Vitamin A	1 RE/5 IU	Sodium	245mg
Total Fat	4.9g	Vitamin C	0mg	Dietary Fiber	1g
Thiamin		Riboflavin		Niacin	
Phosphorus		Potassium			

Chocolate Glaze

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	1 lb 3 oz	1 qt	2 lb 6 oz	2 qt	1. Measure sugar, salt, nonfat dry milk, and cocoa into a mixing bowl. Mix at low speed, using a paddle attachment, for 1 minute.
Salt		1/4 tsp		1/2 tsp	
Nonfat dry milk	1/2 oz	1/4 cup	1 oz	1/2 cup	2. Add corn syrup and blend at low speed for 2 minutes.
Cocoa	1 1/2 oz	1/4 cup 2 Tbsp	3 oz	3/4 cup	
Corn syrup	3 oz	1/4 cup	6 oz	1/2 cup	3. Add hot water (160 degrees F) and blend on medium speed for 3 minutes.
Hot water		1/2 cup		1 cup	
Margarine or butter, melted	2 1/2 oz		5 oz		4. Add melted margarine and blend for 3 minutes.
Vanilla		2 tsp		1 Tbsp 1 tsp	
					5. Add vanilla and mix at low speed for 30 seconds or until well blended.
					6. Spread 3 cups over each sheet pan (18" x26" x1").

SERVING:	YIELD:	VOLUME:
1 Tbsp	50 Servings: 1 lb 14 oz	50 Servings: 3 cups
	100 Servings: 3 lb 12 oz	100 Servings: 1 qt 2 cups

Nutrients Per Serving					
Calories	60	Saturated Fat	.3g	Iron	.1mg
Protein	0g	Cholesterol	0mg	Calcium	5mg
Carbohydrate	13g	Vitamin A	14 RE/47 IU	Sodium	29mg
Total Fat	1.3g	Vitamin C	0mg	Dietary Fiber	0g
Thiamin		Riboflavin		Niacin	
Phosphorus		Potassium			

Chocolate Glaze

Orange Rice Pudding

Desserts

C-33

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
White long-grain rice	2 lb	1 qt 1/2 cup	4 lb	2 qt 1 cup	1. Place 2 lb of rice and 2 qt of water in each 12" x20" x2 1/2" steam table pan. Cover with foil or a metal lid.
Water		2 qt 1 cup		1 gal 2 cups	To Bake: Conventional Oven: 350 degrees F, 35 minutes Convection Oven: 325 degrees F, 25 minutes Steamer: 20 minutes, until tender
Sugar	1 lb	2 cups	2 lb	1 qt	2. Mix sugar, milk, orange rind, cinnamon (optional), vanilla, and raisins (optional) in a mixing bowl. Pour 3 qt 2 cups (5 lb) of this mixture over each pan of rice. Cover each pan with foil or metal lid.
Lowfat milk		2 qt		1 gal	
Orange rind, grated		1/4 cup 2 Tbsp		3/4 cup	
Ground cinnamon (optional)		1/2 tsp		1 tsp	
Vanilla		2 Tbsp		1/4 cup	3. Bake until set. Conventional Oven: 375 degrees F, 55 minutes Convection Oven: 350 degrees F, 45 minutes
Raisins (optional)	6 oz	1 cup	12 oz	2 cups	4. Refrigerate for 2-3 hours before serving.
					CCP Cool to 70 degrees F within 2 hours and from 70 degrees F to 41 degrees F within 4 an additional hours.
					5. Each pan serves 50.
					6. CCP Hold for cold service at 41 degrees F or lower.

SERVING:	YIELD:	VOLUME:
1/3 cup (No. 12 scoop)	50 Servings: 10 lb 4 oz	50 Servings:
	100 Servings: 20 lb 8 oz	100 Servings:

Special Tip:
Rice may be cooked a day ahead.

Orange Rice Pudding

Desserts

C-33

Nutrients Per Serving					
Calories	120	Saturated Fat	.3g	Iron	.8mg
Protein	3g	Cholesterol	1.5mg	Calcium	55mg
Carbohydrate	26g	Vitamin A	23 RE/83 IU	Sodium	22mg
Total Fat	.5g	Vitamin C	1mg	Dietary Fiber	0g
Thiamin		Riboflavin		Niacin	
Phosphorus		Potassium			

Baked Bananas

Fruits

Desserts

C-34

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Brown sugar	14 oz	2 cups	1 lb 12 oz	1 qt	1. Heat brown sugar, water, and honey in a saucepan over low heat until sugar is dissolved, about 5 minutes
Water		1 cup		2 cups	
Honey	12 oz	1 cup	1 lb 8 oz	2 cups	
Small bananas, 150-portion pack-peeled		25 each		50 each	2. Cut bananas in half crosswise. Place 25 halves into each 12" x20" x2 1/2" steam table pan. Pour 3/4 cup of syrup over each pan of bananas.
					3. To Bake: Conventional Oven: 375 degrees F, 12 minutes Convection Oven: 350 degrees F, 10 minutes Bake until slightly browned.
					4. Serve warm, with sauce

SERVING:	YIELD:	VOLUME:
1 piece (1/2 banana) provides 1/4 cup of fruit	50 Servings: 5 lb 10 oz	50 Servings:
	100 Servings: 11 lb 4 oz	100 Servings:

Special Tips:

1) Use bananas that are slightly green so they won't fall apart.

2) Baked bananas may be sliced and served over ice cream or pancakes.

Baked Bananas

Fruits

Desserts

C-34

Nutrients Per Serving					
Calories	97	Saturated Fat	.1g	Iron	.3mg
Protein	1g	Cholesterol	0mg	Calcium	10mg
Carbohydrate	25g	Vitamin A	3 RE/35 IU	Sodium	4mg
Total Fat	.2g	Vitamin C	4mg	Dietary Fiber	1g
Thiamin		Riboflavin		Niacin	
Phosphorus		Potassium			